

REMARKS

Favorable reconsideration is respectfully requested.

The claims are 7 to 12.

With regard to the comment that the claims and specification are difficult to follow, an editorially revised substitute specification and a new set of claims is submitted by the above amendment.

Turning to the rejection under 35 U.S.C. § 112, it is stated that it is not clear when water is added to the process i.e. it is not clear if water is added to the rice before germination or after germination or both before and after.

In reply, water is added to brown rice after germination as is clear from the present claims.

With regard to the comment that it is not clear how Applicant is using “Koji”, the rejection states that it appears that Koji can refer to the mold as well as to the rice fermented by the mold.

In reply, Koji refers to the rice fermented by the mold, namely the molded rice. Therefore, Koji does not refer to the mold itself. The molded rice is that formed by rice mold growing in steamed rice (see the paragraph bridging pages 4 and 5 of the original specification) and it operates to saccharify the starch.

Thus, the present specification and claims are sufficiently clear so as to enable one of ordinary skill in the art to practice the invention.

Claims 1 through 6 are rejected under 35 U.S.C. 103(a) as being unpatentable over **coldmountainmiso.com** (hereinafter referred to as CMM) in view of **southernrivermiso.com**, *North American New Product Report*, **grainaisance.com**, and **users.chariot.net.au**.

This rejection is respectfully traversed.

Germinated brown rice is used in the present application whereas ungerminated brown rice is used in the prior art.

Germinated brown rice is unpolished brown rice that has been allowed to germinate in order to increase its palatability compared to ungerminated brown rice and also to increase levels

of nutrients. It has a softer texture than brown rice and a pleasant fragrance, yet retains the health benefits of brown rice and is marketed in Japan as a health food product.

CMM discloses a method of making Amazake with either white or brown rice but is silent concerning the use of germinated brown rice.

None of the other references overcomes this basic deficiency of CMM.

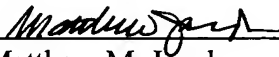
For the foregoing reasons, it is apparent that the rejection on prior art is untenable and should be withdrawn.

No further issues remaining, allowance of this application is respectfully requested.

If the Examiner has any comments or proposals for expediting prosecution, please contact undersigned at the telephone number below.

Respectfully submitted,

Senya YAMANAKA

By: 
Matthew M. Jacob
Registration No. 25,154
Attorney for Applicant

MJ/kjf/mjw
Washington, D.C. 20006-1021
Telephone (202) 721-8200
Facsimile (202) 721-8250
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SPECIFICATION

The name of the invention: A method of making Amazake

This invention relates to a method of making Amazake ~~with~~ by using germinated brown rice as a main raw material which makes it possible to absorb the nutritional component of germinated brown rice by drinking.

In a conventional method of making Amazake which is generally known, as proposed in the Japanese Patent Provisional publication No. 11-196830 official gazette, it is made by using sake lees as a main raw material, dissolving this sake lees with hot water and adding sugar and ginger to them.

By the way, since sake lees used in the conventional method of making Amazake ~~is one~~ are those left after squeezing Sake (rice wine) in the process of making Japanese Sake (Japanese rice wine), there ~~are few rate of~~ is little starch content and sugar content ~~as in~~ composition of the rice. Therefore, it is difficult to make sweet Amazake only by a main raw material and the conventional Amazake is inferior in taste to one made by the present invention.

Furthermore, ~~in another method of making Amazake, it is made~~ is by mixing Rice koji with boiled or steamed rice, adding hot water of the desired temperature to this, maintaining this to be fermented between 12 to 24 hours at 50~60 degrees and ~~mix~~ mixing this fermented ~~on~~ product with an amount of about three times hot water.

~~Though~~ Although such Amazake ~~with~~ made by using polished rice tastes much better than one with using sake lees as a main raw material, has a high sugar content, is easy to be digested and is acknowledged as an alimentation drink, since polished rice used as a main material has lost effective germination ~~and in~~

contrast to bran layer brown rice~~contains~~, Amazake made by polished rice becomes the product which is ~~lacked~~lacking in an effective ingredient like the above and which has a problem that it could not ~~get~~provide various health promotion ~~effect~~effects that germination and the bran layer give.

Therefore, the purpose of the present invention is ~~providing~~to provide a method of making Amazake which is easy to swallow without anything left ~~at~~in the mouth and without the sense of an alien substance~~sense~~ when drinking, which makes it possible to absorb the nutritional ~~component of~~components which the bran layer and ~~germination~~germinated brown rice ~~contains~~contain.

Furthermore, another purpose of the invention is ~~providing~~to provide a method of making nutritious Amazake with including the bran layer of germinated brown rice.

Another purpose of the invention is ~~providing~~to provide a method of making Amazake with an excellent taste as well as sweetness by mixing with Amazake made by using polished rice.

Furthermore, another purpose of the invention is ~~providing~~to provide a method of making Amazake to make it easy to make germinated brown rice Koji as well as to absorb the nutritional ~~component~~components which germinated brown rice contains.

The above-mentioned and the other purposes and specialties of the invention will be more understandable by considering the following explanations.

A method of making Amazake in the invention is characterized in that it is made by adding water to Koji made from germinated brown rice, maintaining this ~~to be converted into sugar~~for between 3 to 18 hours at about 40~70 degrees to be converted into sugar, crushing or smashing the thus made Amazake, mixing with adequate Amazake which is made by the above-mentioned

Amazake rice as a main raw material ~~raw~~ and then filling ~~these~~
~~to a~~ into desired sealing container members.

Moreover, the above-mentioned germinated brown rice will be polished with ~~leaving~~ retention of the embryo part of brown rice in order to make better Koji and will be polished by removing only scarfskin ~~with leaving~~ while retaining the bran layer and embryo of the brown rice in order to ~~absorb~~ permit absorption of the nutritional component of germinated brown rice.

Amazake made by the method ~~in of~~ the present invention is easy to drink without scarfskin and germination product of germinated brown rice left ~~at in~~ the mouth[,]. ~~which~~ This has an effect on ~~at the~~ human body by permitting absorption of nutritious germination products since the digestive absorption percentage after drinking improves and contributes to promotion of health ~~by drinking~~.

Also, mixing Amazake of germinated brown rice with Amazake made by using polished rice ~~has also~~ has an effect on increasing flavor remarkably.

Furthermore, because of using germinated brown rice polished with ~~leaving~~ while retaining the bran layer and embryo part of brown rice and ~~with by~~ removing only scarfskin, the nutritive bran layer and germination products including minerals ~~contributes~~ contribute to promotion of health remarkably. ~~as well as~~ Further, removing scarfskin ~~dissolves~~ overcomes the problem that it is difficult to swallow with scarfskin left in the mouth.

A method of the example 1 of the invention with using germinated brown rice as a main raw material consists of ~~the process of~~ adding water to Koji which is made from this germinated brown rice and maintaining this to be converted into sugar ~~with by~~ keeping it warm for between 3 to 18 hours at about 40~70 degrees,

~~the process of then~~ crushing or smashing the Amazake which is made by this ~~converting~~ conversion into sugar and ~~the process of filling this~~ ~~crushing or smashing~~ crushed or smashed Amazake ~~to a~~ into desired sealing container members.

Koji of the above germinated brown rice is made by throwing out germinated brown rice, for example with an electric germination machine as well as by adding Koji fungus (rice bran) to the germinated brown rice which is germinated to be fermented for 30 ~ 50 hours at ambient temperatures.

When crushing ~~germination in~~ Amazake in the above, for example, it is done by pouring the Amazake between a fixed crushing board and a turning crushing board, and when smashing Amazake in the above, it is done by using a mixer.

Also, as sealing container members for the above Amazake, bags of vacuum wrapping and containers for retort food which glues together a lid sheet in the opening of the receptacle body in the heat and so on can be used.

Amazake made like this, because of adding water to Koji made from germinated brown rice, keeping it warm to be converted into sugar, and crushing or smashing the one converted into sugar, can be drunk without the bran layer and germination products of germinated brown rice left ~~at~~ in the mouth, and the digestive absorption percentage after drinking improves, which brings an effect which is peculiar to germinated brown rice on a human body by absorption of nutritious germination and contributes to promotion of health by drinking it.

A method of making of the 2nd example of the invention is characterized by mixing Amazake made by a method of making of the above-mentioned 1st example into Amazake made by an existing method using polished rice as a main raw material, for example, at the suitable ratio 1:1 or 2:1 and so on and then filling these

mixed Amazake ~~to~~ into a sealing container members.

Amazake made by the method of 2nd example can be drunk without sense of an alien substance ~~sense~~ even if the scarfskin and germination products of germinated brown rice are contained therein, as well as combines a flavor of Amazake using time-honored Japanese polished rice as a main raw material. Then, germinated brown rice used in a method of making of the 1st and 2nd examples is for example better to be the one grown by adopting a method of growing rice plants as proposed by the Japanese patent Application No. 2001-225536 (Patent provisional publication No. 2003-38047 Official Gazette), which brings an excellent medical health improvement effect to the human body as a result of having a good influence on the growth of the rice by both of many elements and small amount elements of the mineral manure in the subtle balance and bringing up rice without destroying a nutritional balance.

Also, germinated brown rice used in a method of making of the above 1st and 2nd examples could be the one polished ~~with leaving~~ while retaining an embryo part.

The germinated brown rice polished like this has an advantage that they could obtain an excellent germinated brown rice Koji since Koji fungus breeds actively when it becomes Koji.

As the way of polishing rice ~~with leaving~~ while retaining an embryo part of the above-germinated brown rice, it is possible to be polished by a germination polished rice machine or adjusting for the pressurization power to decrease when rice is polished by a general polished rice machine.

Also, it is possible to use the one polished to remove only scarfskin ~~with leaving~~ while retaining the bran layer and embryo of brown rice as germinated brown rice.

Polishing rice which meets a condition like the above can be done by a germination polished rice machine or by adjusting ~~for~~ the pressurization power when rice is polished by a general polished rice machine.

Using germinated brown rice polished to remove only scarfskin ~~with leaving~~ while retaining the bran layer and embryo of germinated brown rice makes it possible to contribute ~~a~~ to development of health development by eutrophication of the bran layer of germinated brown rice which became Koji and by ~~mineral~~ minerals of the germination as well as to provide a drink without a sense of an alien substance ~~sense by the way of removing~~ scarfskin.

The contrast example

Here, make Amazake by using germinated brown rice, mixing rice koji ~~to~~ with the germinated brown rice, adding hot water, keeping this warm to be fermented between 12 to 24 hours and mixing this with an amount of about three times hot water.

This kind of Amazake has a problem in that it is difficult to drink with scarfskin and germination left at the mouth since scarfskin, bran layer and germination products of germinated brown rice are mixed as they are.

Also, there is a problem in that the nutrition of germinated brown rice cannot be effectively absorbed since the full scarfskin and the full germination products are difficult to digest and these are defecated just as they are.

ABSTRACT OF THE DISCLOSURE

This invention provides a method of making Amazake ~~with~~-using germinated brown rice as a main raw material, adding water to Koji (malted rice) made from this germinated brown rice, ~~making it fermented~~ fermenting it at fixed temperature and time and crushing or smashing the made Amazake, which makes it possible to contain bran layer and embryo of germinated brown rice which contributes ~~for the health to improve, make it~~ to health improvement, making it easy to drink and ~~makes~~ making it possible for people to effectively absorb the nutrition which germinated brown rice contains.